

LIBERATORE'S RISTORANTE & CATERING OF BEL AIR

Harford County Restaurant Week
AUGUST 18TH THROUGH AUGUST 27TH, 2017

\$20.00 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

1ST COURSE:

HOUSE SALAD
BOWL OF PASTA FAGIOLI
BRUSCHETTA TOAST

Tomatoes, onions, basil, and olive oil on toasted bread

2ND COURSE:

RIGATONI VODKA SAUCE

Sautéed in a vodka cream sauce with fresh spinach, sun-dried tomatoes, and parmigiana cheese

ORECCHIETTE ALLA FORMAGGIO

Saucer shape pasta baked with Fontina cheese, sweet Italian sausage, spinach, tomato and mushroom finish w/ white truffle oil

EGGPLANT PARMIGIANA

Layers of eggplant topped with mozzarella cheeses and served with a side of pasta

PENNE ALEXANDER

Grilled chicken sautéed with fresh spinach, garlic and parmigiana cheese, served over penne pasta

3RD COURSE:

CHOCOLATE OREO CAKE
COCONUT CREAM CAKE

\$25.00 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

1ST COURSE:

CAESAR SALAD
BOWL OF CREAM OF CRAB
CLAMS CASINO
MOZZARELLA CAPRESE

Tomatoes, fresh mozzarella, fresh basil, and olive oil

2ND COURSE:

CHICKEN GIOVANNI

Chick breast topped with fresh spinach and mozzarella cheese in a lemon white wine sauce with Rosemary, side of pasta

SALMON NICOLA

Fresh salmon filet, baked with butter and basil, served over creamy Parmigiana risotto

SHRIMP SCAMPI

Sautéed shrimp in a butter, garlic, parmesan cheese sauce, served over linguini

VEAL PARMIGIANA

A timeless classic! Served with a side of pasta

3RD COURSE:

COCONUT CREAM CAKE
CANNOLI

\$35.00 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

1ST COURSE:

LIBERATORE'S SALAD

Mixed greens in a light Balsamic Vinaigrette dressing, with celery, mushrooms, and tomatoes, topped with shaved parmigiana cheese

CRAB DIP
FRIED CALAMARI

2ND COURSE:

LINGUINI CRABMEAT SAUCE

Jumbo lump crab meat simmered with slow cooked onions and Old-Bay with marinara sauce over linguini

SHRIMP RISOTTO CAKES

Three risotto cakes stuffed with shrimp, and topped with a light basil shrimp cream sauce, and spinach

FILET CON RISOTTO

5oz filet mignon with a roasted Cipollini onions and pancetta demi-glaze served over spinach and creamy parmigiana risotto

VEAL PICCATA

Thinly sliced veal simmered in a white wine lemon sauce, served with a side of pasta

3RD COURSE:

PLAIN CHEESE CAKE
LEMON SORBET

*Beverages, Taxes, & Gratuity are not included in the Restaurant Week pricing.

* Substitution can be made for an additional cost. Ask your Server for details.

